

ELECTRIC BOILING PAN - INDIRECT HEATING - 50 LT - WITH AUTOMATIC CONDENSED STEAM OUTLET

Project:
Rev.:
Zone:
Location:



CODE
CR1356179

MODEL
Q70NP/EI650S

SERIE
QUEEN 7

GENERAL FEATURES

- 15/10 worktop thickness
- Stainless steel, Scotch-Brite finish
- Sturdy and powerful with compact design
- Depth of 700 mm means it will fit the most common configurations
- Catalogue offers more than 300 standard models
- Worktop, base cabinet, base cabinet with doors and oven versions
- Twin-piece knobs prevent the infiltration of dirt and are watertight
- Gas ranges having burners with various configurations and power ratings: 3,5 kW - 5,7 kW e 7 kW
- Wide range of accessories

The front bar is a new design feature that increases the kitchen's visual importance and offers clear benefits: it is a comfortable place for the chef to lean on; it means you will remain at a safe distance from the worktop and therefore protects from accidentally knocking against both items lying on the worktop and the knobs.

TECHNICAL DETAILS

ELECTRIC

ELECTRIC BOILING PAN - INDIRECT HEATING - 50 LT - WITH AUTOMATIC CONDENSED STEAM OUTLET

- Manual water fill.
- Water drained with 2' valve.
- AISI 316 stainless steel container bottom.
- No water in the interspace indicator light.
- safety thermostat to interrupt heating until restore of sufficient water level.
- 3 steel heating elements outside the container bottom, or 2 armoured heating element units inside the interspace.

**ELECTRIC BOILING PAN - INDIRECT
HEATING - 50 LT - WITH AUTOMATIC
CONDENSED STEAM OUTLET**



CODE
CR1356179

MODEL
Q70NP/EI650S

SERIE
QUEEN 7

TECHNICAL INFORMATION

SPECIFICATIONS	DATA
CODE	CR1356179
DEFINITION	Q70NP/EI650 S PEN. ELE M60 IND.C/VAL 50L
COMMERCIAL LINE	QUEEN
SUPPLY	ELETTRICA
WIDTH	600 MM
DEPTH	700 MM
HEIGHT	870 MM
NET WEIGHT	77,800
VOLUME	0,365 M3
PACKAGING LENGTH	660,000
PACKAGING WIDTH	850,000
PACKAGING HEIGHT	1150,000
PACKAGING VOLUME	0,645
PACKAGING GROSS WEIGHT	90,000
POWER SUPPLY VOLTAGE STANDARD	380-415V 3N
FREQUENCY	50-60 Hz
ELECTRIC POWER	9,800 KW
IPX PROTECTION	IPX4
CERTIFIED MODEL	Q70NP/EI650
CERTIFICATION NUMBER	-
CAPACITY	50 litri
TYPE	RISCALD. INDIRECTO

**ELECTRIC BOILING PAN - INDIRECT
HEATING - 50 LT - WITH AUTOMATIC
CONDENSED STEAM OUTLET**



CODE
CR1356179

MODEL
Q70NP/EI650S

SERIE
QUEEN 7

ACCESSORIESES

CODE	MODEL	DESCRIPTION
MA97347000	XP9-C5	BOILING PAN BASKET 50LT XP9-C5
MA97348000	XP9-CV5	BOILING PAN BASKET 50LT XP9-CV5
CR0599730	7C8	BASKET FOR PASTA 1 SECTION FOR BOILING PAN - 80 Lt. HOLE Ø 3 MM
CR0599740	7CV8	BASKET FOR VEGETABLE 80LT XP7CV8
MA97349000	XP9-I5	DRAIN FUNNEL X 50LT XP9-I5
CR0592790	ZA80	FRONT PLINTH
CR0982789	ZL90	SIDE PLINTH SERIE 900
MA97432000	NXR	SET OF WHEELS NXR
CR0592869	CR0592869	4 PIEDI X INSTALL.SU ZOCCOLO DI CEMENTO
CR1015339	QPT	N. 4 PIEDINI IN ACCIAIO INOX PER INSTALLAZIONE SU PIANI
CR0592879	CR0592879	KIT ANTI RIBALTAMENTO 2 PIEDI X N900
CR0592399	NXTVT1	KIT PANNELLI X BASE TECN.1 FRONTE NXTVT1
CR0592409	NXTVT2	KIT PANNELLI X BASE TECN.2 FRONTI NXTVT2
CR1018879	Q90FTDX	FIANCO TERMINALE DESTRO QUEEN
CR1018889	Q90FTSX	FIANCO TERMINALE SINISTRO QUEEN
CR0980019	9CLAT	TUBULAR HANDRAIL LATERALE SERIE 900
BN418031900211	9PRD	PIANO LATERALE RIBALTABILE DESTRO
BN418031900460	9PFD	PIANO LATERALE FISSO DESTRO
BN418031900221	9PRS	PIANO LATERALE RIBALTABILE SINISTRO
BN418031900470	9PFS	PIANO LATERALE FISSO SINISTRO

**ELECTRIC BOILING PAN - INDIRECT
HEATING - 50 LT - WITH AUTOMATIC
CONDENSED STEAM OUTLET**



CODE
CR1356179

MODEL
Q70NP/EI650S

SERIE
QUEEN 7

Indirect heating with low-pressure steam generated by the water in the jacket: safe and easy operation thanks to pressure gauge, safety valve and compensating valve.

Stainless-steel pan with AISI 316 bottom.

Equipment certified for low voltage directive 2014/35 / EU according to the international CB scheme.

May be filled with either hot or cold water.

Thanks to the water jet ingress protection rating, awarded after passing specific tests, knobs and knob bezels can be washed at the end of the working day without affecting performance or safety.

The front bar is a comfortable place for the chef to lean on; it means you will remain at a safe distance from the worktop and therefore protects from accidentally knocking against both items lying on the worktop and the knobs.